



State of California—Health and Human Services Agency
Department of Health Services



SANDRA SHEWRY
Director

ARNOLD SCHWARZENEGGER
Governor

**VERIFICATION
OF
OYSTER TREATMENT PROCESS
TO REDUCE VIBRIO VULNIFICUS TO NON-DETECTABLE LEVELS**

Title 17, California Code of Regulations
Section 13675

Pursuant to Title 17, California Code of Regulations (CCR) Section 13675(g), the Department of Health Services has determined that oysters harvested from the Gulf of Mexico and processed using mild heat treatment by,

AMERIPURE PROCESSING COMPANY
803 WILLOW STREET
FRANKLIN, LOUISIANA
Shellfish Certification Number: LA 1811 SP

has been scientifically validated to reduce the level of *Vibrio vulnificus* in raw Gulf oysters to "non-detectable" (<3 MPN/g) and are not subject to the restrictions for sale required by Section 13675(c) (5) or written warnings required in Section 13675(b).

Section 13675 (h) requires that the oyster processor provide a copy of this exemption letter to any dealer or retail food facility in California to whom the processor sells or provides processed Gulf of Mexico oysters.

Notice Expires: January 3, 2008

DEPARTMENT OF HEALTH SERVICES
OF THE STATE OF CALIFORNIA

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